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LISTS OF PUBLICATIONS AND PATENTS
OF
BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY
AGRICULTURAL RESEARCH ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE

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RESEARCH PUBLICATIONS

(Classified according to subappropriation items.)

Agricultural Chemical Investigations

Agricultural Chemical Research Division

Dehydration procedures and their effect on vitamin retention. By R. S. Hollingshead. Amer. Jour. Public Health 33(8):969-974. 1943.

Dehydration tests on Rio Grande Valley carrots - 1942-43. By D. J. Pentzer and J. F. Wood. AIC-30. (Processed.) 1943. (With Texas Agr. Expt. Sta.)

A comparison of methods for the determination of moisture in dehydrated vegetables. By A. L. Curl. Canner 98(23):22-23. 1944.

Preservation of pineapple with sulphur dioxide. By W. W. Scott and D. J. Pentzer. Fruit Prod. Jour. and Amer. Food Mfr. 23(7):206, 213, 217. 1944.

Changes occurring in orange and grapefruit juices during commercial processing and subsequent storage of the glass- and tin-packed products. By Edwin L. Moore, Eunice Wiederhold, and C. Donald Atkins. Fruit Prod. Jour. and Amer. Food Mfr. 23(9):270-275. 1944. (With Fla. Citrus Commission.)

Grapefruit cannery waste yields crude citrus pectin. By G. N. Pulley, E. L. Moore, and C. D. Atkins. Food Indus. 16(4):94-96, 136-137. 1944. (With Fla. Citrus Commission.)

Ascorbic acid retention in Florida grapefruit juices. I. During commercial canning. By Edwin L. Moore, Eunice Wiederhold, C. Donald Atkins, and Louis G. MacDowell. Canner 98(9):24-26. 1944. (With Florida Citrus Commission.)

Tangerine juice products. By C. D. Atkins, E. L. Moore, and J. L. Heid. Fruit Prod. Jour. and Amer. Food Mfr. 23(5):132-134, 152-153, 157. 1944. (With Florida Citrus Commission.)

The recovery of flavoring oil from Persian limes. By C. D. Atkins and Eunice Wiederhold. Fruit Prod. Jour. and Amer. Food Mfr. 23(10):306-308. 1944. (With Fla. Citrus Commission.)

The occurrence of citric and isocitric acid in blackberries and in dewberry hybrids. By A. L. Curl and E. K. Nelson. Jour. Agr. Res. 67(7):301-303. 1943.

Brine preservation of vegetables. By J. L. Etchells, I. D. Jones and M. A. Hoffman. Inst. Food Technol. Proc., pp. 176-182. 1943. (With N. C. Agr. Expt. Sta.)

Commercial wheat germ, its composition. By Emily Grewe and J. A. Le Clerc. Cereal Chem. 20(4):423-434. 1943.

Wheat germ in bread making. By Emily Grewe and J. A. LeClerc. Cereal Chem. 20(4):434-447. 1943.

Report of studies on uniformity of quality of sugars. I. Chemical studies on beet sugars of the 1942 campaign. By C. A. Fort and S. Byall; II. Report on biological studies of sugars. By H. H. Hall and Caroline C. Clark. AIC-29. (Processed.) 1943.

The relationship and significance of carbonate and sulfated ashes and the approximate salt content of beet sugars, sirups, and molasses. By Charles A. Fort and Sam Byall. Amer. Soc. Sugar Beet Tech. Proc. Third General Meeting - 1942, pp. 489-498.

Some regional effects on beet-sugar quality. By Charles A. Fort, Amer. Soc. Sugar Tech. Proc. Third General Meeting - 1942, pp. 546-555.

Sugarcane wax studies, 1942-1943. By R. T. Balch and C. G. Broeg. Sugar Bul. 22(14):106-109; (15):117-119; (16):123-125, 127. April 15, May 1, and May 15, 1944.

Honey sirups for bottled soft drinks. By George P. Walton and Joseph H. Hale. Natl. Carbonator and Bottler 77(470):42-43, 72, 74; (472):42-43, 72, 74, 76. Jan.-Feb. 1944. Also publ under title: "Honey: base for beverage sirups" in Natl. Bottlers' Gaz. 62(743): 109-112; (744):111-112, 114, 116-117, 120-122. Jan.-Feb. 1944. (With Amer. Bottlers of Carbonated Beverages.)

Effect of fertilizers on oil content of tung fruits. By G. F. Potter, W. Wilson Kilby, G. M. Bahrt, A. F. Freeman, F. S. Pack, and R. S. McKinney. Amer. Tung Oil Assoc. Proc. 9th Annual Convention, Bogalusa, La., April 30 - May 1, 1943. (Processed.) Pages 38-49. (With Bur. Plant Indus., Soils, and Agr. Engin.)

Solvents in the extraction of tung oil. By A. F. Freeman, F. C. Pack, and R. S. McKinney. Amer. Tung Oil Assoc. Proc. 9th Annual Convention, Bogalusa, La., April 30 - May 1, 1943. (Processed.) Pages 57-61. Indus. and Engin. Chem. 35(11):1156-1159. 1943.

Continuous process for solvent extraction of tung oil. By R. S. McKinney, W. Gordon Rose, and Angus B. Kennedy. Indus. and Engin. Chem. 36(2):138-144. 1944. (With The Wolf Company, Chambersburg, Pa.)

Relation between oil content and kernel content of tung fruit. Hulling tung fruit on the farm. By R. S. McKinney. Oil, Paint, and Drug Rptr. 144(3):7; 69-70. July 19, 1943.

Moisture determination on tung fruit and its components for control purposes. By A. F. Freeman, F. C. Pack, and R. S. McKinney. Oil and Soap 20(10):203-204. 1943.

Vanillin from the shells of tung nuts. By Max Phillips. Assoc. Off. Agr. Chem. Jour. 27(1):125-127. 1944.

The seed oil of Garcia nutans. By George S. Jamieson and W. Gordon Rose. Oil and Soap 20(10):202-203. 1943.

Licania arborea (Cacahuananche) seed oil. By W. Gordon Rose and George S. Jamieson. Oil and Soap 20(11):227-231. 1943.

The preparation of purified methyl linoleate by chromatography. By C. E. Swift, W. Gordon Rose, and G. S. Jamieson. Oil and Soap 20(12):249-250. 1943. (With Natl. Cottonseed Products Assoc.)

Pharmacological Research Division

Protein-ascorbic acid complex in carrots. By Floyd DeEds. Food Res. 8(4):275-279. 1943.

Fruit and Vegetable Products Laboratory (Pullman, Wash.)

Freestone peach varieties for canning in Washington. By M. K. Veldhuis and A. M. Neubert. Fruit Prod. Jour. and Amer. Food Mfr. 23(8):229-233. 1944. (With Wash. Agr. Expt. Sta.)

The effect of storage on the canning quality of Elberta peaches. By M. K. Veldhuis and A. M. Neubert. Fruit Prod. Jour. and Amer. Food Mfr. 23(9):276-281. 1944. (With Wash. Agr. Expt. Sta.)

The effect of harvest maturity on the canning quality of western-grown Elberta peaches. By A. M. Neubert, M. K. Veldhuis, and W. J. Clore. Fruit Prod. Jour. and Amer. Food Mfr. 23(10):292-297, 315, 317. 1944. (With Wash. Agr. Expt. Sta.)

Effect of filtration on appearance, viscosity, and alcohol insoluble fractions of apple juice. By A. M. Neubert. Food Res. 8(6): 477-488. 1943. (With Wash. Agr. Expt. Sta.)

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Cleaning vined canning peas by froth flotation-removal of nightshade. By M. K. Veldhuis and A. M. Neubert. West. Canner and Packer 36(6): 18, 47. 1944. (With Wash. Agr. Expt. Sta.)

Fruit and Vegetable Chemistry Laboratory (Los Angeles, Calif.)

The relation of the sulfur dioxide and total sulfur contents of dried apricots to color change during storage. By D. G. Sorber. Fruit Prod. Jour. and Amer. Food Mfg. 23(8):234-237, 251. 1944.

Enzyme and Phytochemistry Research Division

(The work on enzymes is supported in part by the subappropriation for Agricultural Chemical Investigations and in part by the Special Research Fund; all publications are listed below under "Special Research in Agriculture.")

Special Research in Agriculture

(Under Bankhead-Jones Act of June 29, 1935)

Enzyme Research Laboratory

Separation of diastase and protein from wheat through the action of sulphites. (Third report.) By A. K. Balls, W. S. Hale, W. G. Rose, I. W. Tucker, B. Axelrod, S. Schwimmer, J. J. Peruzzi, and M. K. Walden. AIC-27. (Processed.) 1943.

The extraction of diastase and recovery of protein from wheat. By A. K. Balls and Irwin W. Tucker. Fruit Prod. Jour. and Amer. Food Mfr. 23(1):15-16, 21. 1943.

The inhibitory effect of a protamine from wheat flour on the fermentation of wheat mashes. By A. K. Balls and T. H. Harris. Cereal Chem. 21(1):74-79. 1944.

Control of enzymatic action in foods. By A. K. Balls. Inst. Food Technol. Proc. pp. 165-169. 1943.

Desmo enzymes. By A. K. Balls. Vortex (Bul. Calif. Sect. Amer. Chem. Soc.) 4(10):338-344. 1943.

Activation of papain during digestion of meat. By G. Y. Gottschall. Food Res. 9(1):6-10, 1944.

Soy bean lipoxidase. By A. K. Balls, Bernard Axelrod, and Marian W. Kies. Jour. Biol. Chem. 149(2):491-504. 1943.

Uses of enzymes in industry. (Abstract.) By W. S. Hale. Vortex (Bul. Calif. Sec. Amer. Chem. Soc.) 5(6):240. 1944.

Allergens Research Laboratory

The chemistry of allergens. VIII. Isolation and properties of an active protein-polysaccharidic fraction, CB-1A, from castor beans. By Joseph R. Spies and E. J. Coulson. Amer. Chem. Soc. Jour. 65(9):1720-1725. 1943.

The chemistry of allergens. IX. Isolation and properties of an active carbohydrate-free protein from castor beans. By Joseph R. Spies, E. J. Coulson, Dorris C. Chambers, Harry S. Bernton, and Henry Stevens. Amer. Chem. Soc. Jour. 66(5):748-753. 1944.

The immunochemistry of allergens. V. Comparison of the rates of dialysis of crystalline ovalbumin and of the cottonseed allergen, CS-1A. By E. J. Coulson, Joseph R. Spies, and Henry Stevens. Jour. Immunol. 47(6):443-452. 1943.

The administration of nicotinic acid and calcium lactate in urticaria. By Dorris C. Chambers and Harry S. Bernton. Jour. Allergy 15(2): 141-143. 1944.

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(Some of the research results remained unpublished at the time this laboratory was merged with the Northern Regional Research Laboratory on July 1, 1942.)

Soybean-modified phenolic plastics. By L. L. McKinney, Rudolph Deanin, Glen Babcock, and A. K. Smith. Indus. and Engin. Chem. 35(8):905-908. 1943.

Low-temperature solvent crystallization of soybean oil and soybean oil fatty acids. By W. C. Bull and D. H. Wheeler. Oil and Soap 20(7):137-141. 1943.

Relation between the fatty acid composition and the iodine number of soybean oil. By C. R. Scholfield and W. C. Bull. Oil and Soap 21(3):87-89. 1944.

Formation and decomposition of peroxides of unsaturated fat esters. By R. F. Paschke and D. H. Wheeler. Oil and Soap 21(2):52-57.

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Naval Stores Research Division

Preliminary results of tests on rosin and turpentine from gum produced by trees treated with chemical stimulants. Naval Stores Rev. 53(47):8. February 19, 1944. Also pub. under title "Spirits and rosin from treated trees tested in Olustee (Florida)." Jour. Amer. Farmers Assoc. 6(5):9. February 1944.

Raman spectra of two forms of allo-ocimene. By J. J. Hopfield, S. A. Hall, and L. A. Goldblatt. Amer. Chem. Soc. Jour. 66(1): 115-117. 1944.

The production of alpha- and beta-pyronene from allo-ocimene. By L. A. Goldblatt and S. Palkin. Amer. Chem. Soc. Jour. 66(4): 655-656. 1944.

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Northern Regional Research Laboratory

Penicillin. I. Methods of assay. By William H. Schmidt and Andrew J. Moyer. AIC-59. (Processed.) 1944. Jour. Bact. 47(2):199-210 1944.

Synthetic oils from residual dimerized fat acids. By J. C. Cowan and L. B. Falkenburg. Oil and Soap 20(8):153-157. 1943.

Salts of residual dimerized fat acids. A new class of resinous substances. By J. C. Cowan and H. M. Teeter. Indus. and Engin. Chem. 36(2):148-152. 1944.

Linear superpolyesters from dilinoleic acid. By John C. Cowan and Donald H. Wheeler. Amer. Chem. Soc. Jour. 66(1):84-88. 1944.

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Information on Noreseal - a new cork substitute. By S. I. Aronovsky, W. F. Talburt, and E. C. Lathrop. AIC-44. (Processed.) 1944. Mod. Packaging 17(10):116-119, 136, 138. 1944. Natl. Bottlers' Gaz. 63(749):56-60. 1944.

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Ternary solvents for zein. By Cyril D. Evans and Ralph H. Manley. Indus. and Engin. Chem. 36(5):408-410. 1944.

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Analysis of bodied drying and semidrying oils. By J. C. Cowan, L. B. Falkenburg, and H. M. Teeter. Indus. and Engin. Chem., Analyt. Ed. 16(2):90-92. 1944.

A simple technique for the detection of melibiose-fermenting yeasts. By Lynferd J. Wickerham. Jour. Bact. 46(6):501-505. 1943.

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Configuration of the 2,3-butylene glycols. By S. A. Morell and A. H. Auernheimer. Amer. Chem. Soc. Jour. 66(5):792-796. 1944.

Orientation in stretched films of amylose triacetate. By Roy L. Whistler and N. Cyril Schieltz. Amer. Chem. Soc. Jour. 65(7): 1436-1437. 1943.

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The lateral expansion of cotton fibers under tension. By W. James Lyons. Textile Res. 13(11):21-25. 1943.

Stabilization of oxidized cotton fibers. By Richard E. Reeves. Indus. and Engin. Chem 35(12):1281-1283. 1943.

Water vapor permeability of certain coated fabrics. By John T. Stearn and Albert S. Cooper, Jr. Amer. Dyestuff Rptr. 33(7): 150-156. 1944.

Determination of the pH of textile materials. By Helmut R. R. Wakeham and Evald L. Skau. Indus. and Engin. Chem., Analyt. Ed. 15(10):616-618. 1943.

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The storage of cottonseed. II. The effect of ammonia treatment on the free fatty acids and color of the seed oil, and on the rate and degree of heating of the seed. By A. M. Altschul, M. L. Karon, Lillian Kyame, and Maizie Caravella. Oil and Soap 20(12):258-262. 1943.

The pigments of cottonseed. By Charlotte H. Boatner. Oil and Soap 21(1): 10-15. 1944.

An orange-colored pigment of cottonseed. By Charlotte H. Boatner, Maizie Caravella, and Carolyn Samuels. Amer. Chem. Soc. Jour. 66(5):838-839. 1944.

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Viscosities and densities of hydrogenated cottonseed oils. By Helmut Wakeham and Frank C. Magne. Indus. and Engin. Chem. 36(6): 568-570. 1944.

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Decomposition of guayule resins by microorganisms. By Paul J. Allen, J. Naghski, and Sam R. Hoover. Jour. Bact. 47(6):559-571. 1944.

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The hydrolysis of nicotinonitrile by ammonia. By Charles F. Knewson and James F. Couch. Amer. Chem. Soc. Jour. 65(11):2256-2257. 1943.

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Pyrolysis of nicotine to myosmine. By C. F. Woodward, Abner Eisner, and Paul G. Haines. Amer. Chem. Soc. Jour. 66(6):911-914. 1944.

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Pectinates improve frozen fruit. By R. E. Buck, G. L. Baker, and H. H. Mottern. Food Indus.16(2):100-102; 134-135. 1944. (With Del. Agr. Expt. Sta.)

Results of vegetable research at the Eastern Regional Research Laboratory. By Edward G. Kelley and Monroe E. Wall. Pa. Vegetable Growers' News 14(2):54-58. May 1944.

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Preparation and properties of starch acetates. By Lee T. Smith and R. H. Treadway. Chem. and Engin. News 22(10):813-817. 1944.

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Preparation of methyl acetoxypropionate. Preparation from lactic acid, acetic acid, and methanol. By E. M. Filachione and C. H. Fisher. Indus. and Engin. Chem. 36(5):472-475. 1944.

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Western Regional Research Laboratory

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